



Located in Valledolmo, Sicily, Castellucci Miano winery stands out for its dedication to the unique heritage of its vineyards, dating back to 1570. Spanning 75 hectares, the winery practices sustainable and organic agriculture, preserving the region's viticultural history, including 40-year-old bush vineyards nestled among fruit and olive trees. Emphasizing mountain viticulture, they combine tradition and sustainable practices, reflecting the authenticity of their territory. The 2022 Catarratto Shiara is a vibrant straw-yellow white wine, boasting a fruity nose of peach, apricot, and grapefruit, complemented on the palate by its gritty freshness, lively acidity, and a crisp, clean finish.

Region & Classification

|country| Italy
|region| Sicilia
|sub-region| Valledolmo
|classification| DOC

Wine Data

|varietal(s)| 100% Catarratto
|alcohol| 13%
|acidity| 7 g/L
|dry extract| 24 g

Terroir & Cultivation

|soil| Sandy clay, limestone
|exposure| Southeast, southwest, northeast
|elevation| 950-1,000m
|farming practices| Organic & sustainable farming practices; guyot vine training system
|harvesting| Harvest end of September
|age of vines| 80-90 years
|yield| 6,000-7,000 kg/ha
|vineyard size| 3 hectares

Vinification & Aging

|fermentation| Fermented at a controlled temperature
|aging| Aged 6 months in stainless steel with an additional 12 months of bottle aging
|production| 9,000 bottles

